

THE BRISTOL COURIER

VOL. XXXII.—NO. 100

BRISTOL, PA., THURSDAY EVENING, SEPTEMBER 30, 1937

DAILY WEATHER REPORT

Slightly warmer tonight; Friday cloudy and somewhat warmer in the interior.

Price: 2c a Copy; 6c a Week

JAPAN VIRTUALLY REJECTS AMERICAN BOMBING PROTEST

Formal Reply is Made to Secretary of State Cordell Hull

ATTACK 'UNAVOIDABLE'

Reply Considered "Highly Unsatisfactory" In Washington

Japan today, in a formal reply to the American Secretary of State Hull, virtually rejected the United States protest against bombing of Nanking, Developments:

1. Japan terms the aerial attacks on Nanking "unavoidable."

2. Japanese artillery pound Chinese positions on Shanghai front.

3. Tokyo claims Japanese captured Tungkang in North China and killed 2,000 Chinese on Shansi front.

4. Mussolini leaves Italian soil after visiting Hitler in Germany.

5. Britain seeks to end Far Eastern and Spanish conflict.

WASHINGTON, Sept. 30—Japan's curtly worded reply to the American protest over air raids on China's civilian centers and non-combatant areas was considered "highly unsatisfactory" in administration quarters here today.

Officially, Secretary of State Hull and his advisors withheld comment for the moment but there were private expressions of dissatisfaction over the Japanese attitude.

The third note of protest of even stronger tenure was predicted if the air raids continued after Japan's reply indicated they will.

By James R. Young
(I. N. S. Staff Correspondent)

TOKYO, Sept. 30—(INS)—Japanese planes will keep on bombing Nanking, China's capital, despite protests from

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Mrs. Sarah M. Tomlinson
Dies in Her 80th Year

In her 80th year, Mrs. Sarah M. Tomlinson, widow of John C. Tomlinson, died this morning at the home of her daughter, Mrs. Louis Townsend, 804 Mansion street.

Born in Bristol Township, Mrs. Tomlinson resided in Bristol for the past 17 years. She had been in ill health for several months, but had been confined to her bed for only a few days.

Survivors included three daughters and three sons: Mrs. William King, Edgely; Mrs. Wesley Blinn, Trenton, N. J.; Mrs. Townsend, Bristol; William S. Walter D. and Edmund T. Tomlinson, of Upland.

The late Mrs. Tomlinson was a member of St. James's Episcopal Church.

Historical Society To Meet
At Walnut Grove Farms

The Bucks County Historical Society will hold its Autumn meeting, Saturday, October 9th at 1:30 p.m., at Walnut Grove Farms, the home of Hon. Joseph R. Grundy and Miss Margaret R. Grundy.

Former U. S. Senator Grundy will welcome the society, and the following papers will be read: "The duPonts Selecting a Site for Their Power Work," Dr. B. F. Fackenthal, Jr., Riegelsville; "Charles Ellet, Jr., Engineer and Architect," Hugh B. Eastburn, Bristol; "The Great Chain at West Point and other Obstructions Placed in the Hudson River during the War of the Revolution," Dr. B. F. Fackenthal, Jr.; "Historic St. James Episcopal Church, Bristol," Rev. George E. Boswell, S. T. D., Bristol.

Frances Willard Program
Presented By Students

A Frances E. Willard Program was given by the Eighth grade of Harriman school building, yesterday. The program was as here shown:

Opening song, "Holy, Holy, Holy;" responsive reading, Psalm 96; Lord's Prayer; song, "The Star-Spangled Banner;" salute to the flag; song, "Onward, Christian Soldiers;" reading, "Frances Willard's Childhood and Girlhood," Keith Rosser; reading, "Miss Willard as Teacher and Reformer," Irene Sutkus.

Exercise, "Sayings of Frances E. Willard," Marian Serchak, Yolanda Puccio, Harry Reibel, Arthur Massi, Thomas Mack, Vito Marseglia, Anthony Jardine, Genevieve Kwochka, Myra Hilbert; song, "Battle Hymn of The Republic;" poem, "Frances E. Willard," Alfred Rogers; exercise, "Pen Pictures of Frances E. Willard," Catherine Daniels, Evelyn Den Bleeker, Evelyn Embressi, Alice Elmer; reading, "In Honor of Her Memory," William Ludwig; song, "America, The Beautiful."

LATEST NEWS
Received by International
News Service Leased
Wires.

Lindbergh Not To Renounce Citizenship

New York, Sept. 30—Colonel Charles A. Lindbergh will not renounce his American citizenship to become a British subject, and any stories to that effect are "pipe dreams." Dr. Alexis Carrell, famous scientist, declared today.

Arriving on the Normandie, Dr. Carrell, scientific team-mate of the American flier, was in close contact with Lindbergh throughout the summer, and said: "Lindbergh has absolutely no idea of becoming a British subject."

Asked whether he and Lindbergh have had any success with the "mechanical heart," product of the combined ingenuity of the scientist and the flier, Dr. Carrell answered: "We never say we are successful in science. We just say that we are still working."

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Continued on Page Six

On Air Tour

HARRISBURG, Sept. 30—Seventy-five airplanes in massed flight, took to the skies today for a four-day tour of Pennsylvania's airports. First leg of the trip, beginning at the Harrisburg airport, was to Waynesboro, Greensburg and Pittsburgh.

Joining the "armada" were several noted fliers, including Casey Jones, Dick Merrill, Major Jimmy Doolittle and Al. Williams.

EXPLAINS WHY BLACK SHOULD BE DISQUALIFIED

Klan Affiliation; Also Violation of Search-and-Seize Clause

BY S. A. R. PRESIDENT

ATLANTIC CITY, N. J., Sept. 30—(INS)—Two reasons why Associate Justice Hugo L. Black should be disqualified from membership on the Supreme Court were advanced today by Kessmore Kendall, president general of the Sons of the American Revolution.

Kendall declared Black should be barred not only because of his alleged Ku Klux Klan affiliation but also because he violated the search-and-seize clause of the Constitution when, as chairman of the Senate Lobby Investigating Committee, he seized thousands of private telegrams.

"Broadway Melody of '38" Comes To Grand Theatre

"Broadway Melody of 1938," as its title indicates, is a year ahead of its time.

The scintillating musical from Metro-Goldwyn-Mayer is showing at the Grand Theatre Thursday and Friday, co-starring Robert Taylor and Eleanor Powell, with a cast that is virtually an all-star aggregation.

It includes George Murphy, Binnie Barnes, Buddy Ebsen, Sophie Tucker, July Garland, Charles Igor Gorin, Raymond Walburn, Robert Benchley, William Howard, Charles Grapewin, Robert Wilhach and a chorus of lovely girls.

The audience will leave the theatre in rare good mood, whistling and humming such numbers from the score as "I'm Feeling Like a Million," "Sun Showers," "Yours and Mine," "Pair of New Shoes," "Follow In My Footsteps," "Your Broadway and My Footsteps" and Sophie Tucker's re-membered "Some Of These Days."

Eleanor Powell outdoes her finest performance as a tap dancer extraordinary. Robert Taylor proves again his versatility as an actor and he also sings very well. Without exception the players are uniformly excellent.

APPENDIX REMOVED

Mrs. Horace Davis, Jr., Wilson avenue, was taken to Abington Hospital, last evening for an appendectomy.

As Justice Black Returned



The eagerly-awaited Mr. Justice Hugo L. Black is surrounded by the press (there were 100 present) on his arrival in Norfolk, Va., from Europe. Justice Black, cordially itself, refused to discuss the Ku Klux Klan charges with which he has been bombarded for weeks. Any statement will "be made in a way the public can understand," was his only comment.

FARMERS HANDICAPPED BY THE LACK OF RAIN

Postpone Planting of Wheat Because of Lack of Moisture

SMUT CAUSES DAMAGE

Many farmers in Bucks County, it is stated, are holding off the sowing of their grain because of the lack of moisture, the seed cannot germinate.

Farmers throughout Bucks County, according to County Agent William F. Greenawalt, Doylestown, are beginning to feel the result of the dry weather, and in numerous places wells are becoming exhausted of their water supply.

Owing to the absence of severe storms during the past summer the fodder is in excellent condition. Very few stalks were blown to the ground and little fodder was shredded as the result of hall storms during the summer. The fodder is unusually heavy and the prospects of a heavy yield are good.

The growing season for corn was good, especially until the latter part of July, when there was a short period of dry weather. Rains the latter part of August, however, were of much assistance to the crop.

Mr. Greenawalt has pointed out that as the farmers are treating their seed wheat for the Hessian fly they will get into danger by running into stink smut which is dreaded almost as much among the farmers as the Hessian fly. Mr. Greenawalt said that all seed wheat should be treated thoroughly for stink smut with either copper carbonate dust or an improved mercury dust.

At present there are only two large seed wheat treating machines in the county, although a small one, which will treat only a bushel at a time, is available. Mr. Greenawalt has announced that he will be glad to give farmers information as to where they can have their wheat treated for stink smut.

The anguinal grain moth, according to Mr. Greenawalt, is also beginning to put in its appearance in bins where the grain is stored. Farmers have been told that if these moths are seen around the bins, they should treat the wheat with carbon bisulphide. Further information regarding the treatment of wheat for this moth can be received in the office of Mr. Greenawalt.

The apple harvest is in full swing in all parts of the county. Prospects for a heavy yield are good, but the large amount of disease and insect injury will make severe grading necessary.

This will cut down to some extent on the marketable crop, but owing to the unusually heavy yield, it is not believed that there will be a shortage of apples this fall.

Get Results With a Classified Ad.

MAY USE NEW METHOD TO FIND IF MAN IS DRUNK

Police and Constables' Ass'n Suggests Use of the Blood Test Method

PLAN FOR MEETING

An interesting and instructive meeting of the Bucks County Police and Constables Association is planned for the evening of October 7th in the Bucks County Court House, Doylestown.

The meeting is to be addressed by Arthur M. Eastburn, district attorney of Bucks County, and representatives of the office of the attorney general and State Liquor Control Board.

The association is endeavoring to have a change made in the method of determining whether or not an operator of an automobile is under the influence of intoxicating liquor. This is determined now merely by a physical examination which is often in dispute. It is proposed to have a blood test made by the examining physician.

Blood tests have been proven, it is said, by the Mellon Institute, to be exceedingly accurate.

Dr. Tice and the committee having in hand the organization of the crime laboratory have approved the following as members:

Dr. Roscoe Magill, New Hope; Dr. John J. Sweeney, Doylestown; Dr. J. Fred Wagner, Bristol; John Rosenberger, Doylestown; Victor A. Sharrett, Doylestown.

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Indict Four

TRENTON, N. J., Sept. 30—The Federal Grand Jury investigating the white slave traffic in Pennsylvania, New Jersey, New York and Delaware, today had returned indictments against four persons, putting each as violators of the Mann Act. Those indicted included Harry Roth, 42, identified by authorities as a lieutenant of Charles (Lucky) Luciano, a New York gangster now serving a prison sentence.

Guests at the dinner will include: the Rt. Rev. Francis M. Tait, bishop of the Episcopal Diocese of Pennsylvania.

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THE GREAT GAME OF POLITICS

By FRANK R. KENT

(Copyright, 1937, by The Baltimore Sun)

They Ignore the Facts

LOOKING AT the sad state of the stock market, the financial geniuses of the Administration left in Washington say there is no particular reason for it, that the drop in prices is psychological and that Wall Street has the "jitters."

SPREADING SWEETNESS and light on his political tour of the West, the President tells the people not to worry, assures us that the United States is not going broke, that everything will be simply swell if the pursuit of his "major objectives" is not thwarted. For the twentieth odd time the Secretary of the Treasury speaks hopefully of economy and of a balanced budget—if not next year, then some year. In brief, listening to these dulcet New Deal voices the conclusion is easy to reach that the future is bright, indeed, that

COMING EVENTS

Organizations whose announcements are printed in this column can reciprocate by having all printing in connection with announced events done by the publishers of this paper.

Oct. 1—Parish card party in Church of Redeemer parish house, Andalusia, 8 p. m.

Oct. 4—Card party in F. P. A. hall, benefit of Shepherds Delight Lodge.

Oct. 8—Dramatic guild play at parish house, Church of Redeemer, Andalusia, 8:30 p. m.

Card party in F. P. A. hall, benefit of Bristol Council, No. 58, D. of A.

Oct. 9—Card party in K. of C. Home, by Catholic Daughters of America. Pie and cake sale at 128 Mill street, 9 a. m., by Mill Street Boys' Club.

Oct. 13—Annual harvest home supper at Tullytown M. E. Church, 5 to 8 p. m.

Card party in Hulmeville lodge room, benefit Neshaminy Lodge, 422, I. O. O. F.

Oct. 14—Card party in St. Paul's Chapel, Edgely, by Ladies' Guild.

Oct. 15—Food sale in Hulmeville M. E. Church (Epworth Hall) by Ladies' Aid, 3 to 5 p. m.

Card party in Jones' mansion, Newington Road, 8 p. m., benefit of Bristol Township Republican Association.

Oct. 16—10th annual chicken supper, benefit of Newportville Fire Co. at the fire station, 5:30 to 8 p. m.

Oct. 20—Hallowe'en barn frolic by Sea Scout Ship "Elks".

Oct. 22—Baking demonstration, Church of Redeemer parish house, Andalusia, 2 p. m., auspices of choir.

Oct. 23—Card party in Newportville Fire Co. station, benefit of Ladies' Aid of Newport Road Chapel.

Nov. 4—Annual chicken supper, in Christ Episcopal Church parish house, Eddington, 5 to 8 p. m.

Entertains at Shower In Honor of Miss McGonigle

MISS WINFIELD S. ELLIS DIES AT NEWTOWN HOME

Was in 94th Year; Had Sewed for Soldiers in Civil and World Wars

TWO SONS SURVIVE

NEWTOWN, Sept. 30—Mrs. Frances Anna Girton Ellis, widow of Winfield S. Ellis, died yesterday afternoon at her home on Court street, this borough.

The deceased, who had been ill health for several months, would have reached her 94th birthday anniversary on October 9th. Mrs. Ellis was the daughter of the late James and Mary Martindell Girton, of Newtown, where she spent all of her long life, with the exception of about four years on a farm near Buckingham when first married. Her husband, son of the late George Brown and Amy Atkinson Ellis, died two years ago in his 94th year. He was a veteran of the Civil War.

Those attending: the Misses Katherine Byers, Mary McCahan, Eleanor and Katharine Weik, Mary Oliver, Charlotte McGonigle, Margaret Duffy, Mary Amoie, Eleanor Mulligan; Mrs. Charles Ford.

The deceased was a member of St. Luke's Episcopal Church, teaching in the Sunday School for many years.

She was an active member of the Newtown Woman's Christian Temperance Union as long as her health permitted.

During the Civil War the late Mrs. Ellis assisted in making of clothing for the soldiers, and it fell to her lot to aid in similar work during the World War.

A woman of kindly disposition and high moral purpose, and a loving mother and sister, she will be sadly missed by all who knew her. She is survived by two sons, Dr. Charles G. Ellis, Margateville, N. Y.; and William J. Ellis, of this borough, publisher of the Delaware Valley Advance.

Two other children, Amy Rebecca and B. Franklin Ellis, died in youth. One sister, Miss Rebecca J. Girton, Newtown, also survives.

Funeral will be held in St. Luke's Episcopal Church, Saturday at two p. m. Friends may call at the funeral parlors of Stacy Brown Friday evening from seven to nine o'clock. Interment will be in Wright

DAN'L BOONE HOME SCENE OF ROMANCE

Famed Scout's Unsung Sister Eloped Thru Window

Harrisburg.—The Pennsylvania State Publicity Commission revealed today that romance as well as historic interest surrounds the old homestead of Daniel Boone, fabled Indian fighter, which soon will be opened to the public as a national shrine.

It was in a little room next to the eaves of the sturdy stone house near Baumstown, on Route 422, in Berks county, that Angelica Boone, Daniel's sister, was held a virtual prisoner by her parents. They frowned upon her love for Jacob Stover, a youth of the neighborhood.

But with love-inspired courage, youth Jacob ventured one night to the place. A low whistle attracted Angelica to the little window high up in the end of the house. Jacob called in a hoarse whisper, "I hear that if a person can get his head through a place, he can get his body through."

Angelica quickly took the hint. Cautiously she crept through the narrow opening, lowered herself to the ground, and eloped with her lover. Returning home after their marriage, they were forgiven by the elder Boones and lived happily in the neighborhood for many years.

Visitors to the house also should notice the worn doorstep at the main entrance where Daniel's mother, Sarah, kissed her stalwart son goodby when he set out on his long travels as a scout, explorer, and pioneer.

Negotiations for the State's purchase of the property have been virtually completed. The Legislature allotted \$7,000 for the purchase.

The historic homestead, after its restoration by the National Youth Administration, will be kept open by the Berks County Boy Scout Council under the direction of the Pennsylvania Historical Commission.

Built soon after Daniel Boone's birth October 22, 1734, in a log cabin nearby, the old house was the home of his boyhood and early manhood, and the beginning of the great trail he blazed through the wilderness.

Five varieties of iron ore are found in paying quantities in Pennsylvania. They are magnetite, fossiliferous hematite, brown iron ore, carbonates, and bog ores.

Only Miracle Can Awaken

Westfield, Mass., Sept. 30—Only a miracle will ever awaken Helen Buschmann, 28-year-old "sleeping beauty" from the coma that has locked her mind in unconsciousness for ten years, doctors agreed today.

Unlike the "sleeping beauty" Patricia McGuire, who succumbed to pneumonia after a five year illness, Miss Buschmann is not suffering from a form of the dread malady of sleeping sickness.

Her condition is caused by injured brain cells which have failed to heal since Miss Buschmann was struck by a motor bus in Ohio while a student at the Lake Erie College for Women in 1927. She has never spoken a word since.

Mother of Four Killed

Philadelphia, Sept. 30—Mrs. Mary Dussell, 47, mother of four children, was killed by a street car in the Germantown section, here, today. She walked into the path of a southbound trolley, witnesses said, after alighting from a northbound car.

The body of the woman, employed on a WPA sewing project, was extricated from beneath the trolley after it had been jacked up.



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Boone Home Soon to Be National Shrine



Photo from Penn. Publicity Commission.
From this sturdy Berks county dwelling Daniel Boone (inset) departed on the exploits which earned him a place in history. Less well-known is the fact his sister crawled through an attic window here to elope with a neighbor. Near Baumstown the home is on Route 422.

HELPFUL HINTS

Handy Tomato Juice

Tomato juice has many uses, besides its popularity as an appetizer. Try adding tomato juice to meat loaves, to soups and to various sauces. It also is a novel addition to molded salads, combining excellently with gelatine. Some cooks also like it in spice cake.

And, of course, it will enhance any croquettes, particularly if a few drops of lemon juice and Worcestershire sauce are added.

Stains on ivory handles may be removed by using whiting moistened with lemon juice.

St. James's To Mark 225th Anniversary

Continued From Page One

vania; the Rev. and Mrs. Henry Stuart Paynter, formerly of St. James's parish; and clergymen of Bristol and their wives.

There are included in the pageant, seven scenes, these including the following among the participants: Scene 1, two clergymen of early times, the Rev. John Talbot, impersonated by Stephen Adams, and the Rev. George Keith impersonated by Walter Fagan; scene 2, missionaries addressing congregation on the banks of the Delaware River; scene 3, two soldiers, Charles Perkins and Francis Abbott; scene 4, the Rev. Lewis, an old rector of St. James's, George H. Younger, and his servant, Louis Wilhite.

Scene 5, wedding of Robert Tyler (Frank Lynn) and Elizabeth Cooper (Lola McLaughlin), with bridesmaids and guests being members of the Church School; President-elect Tyler impersonated by Lardner Morris; Mrs. Tyler by Harriet Ancker; the bride's mother, Mrs. Mary DuHamel; bride's father, Carl Wenzel; scene 6, restoration of the church, part of the Rev. Henry Bartow being taken by Henry Ancker, and a passer-by, Frank

Phipps; scene 7, the present time, with the rector, Rev. Boswell, and ensemble.

The dinner will be served by a caterer at 6:30 o'clock, with the program being presented at eight.

The Great Game of Politics

Continued From Page One

rates, are today in a thoroughly precarious condition. In the last few months they have been compelled to lay off more than a hundred thousand men; they have practically ceased all repair and construction work, and they are purchasing absolutely nothing not required to keep trains running. The usual long delay by the Interstate Commerce Commission in granting the concededly essential rate increase may have serious results.

FOR EXAMPLE, the vague and casual references to budget balance and economy upon the part of the President and his Secretary of Treasury run up against the cold reality that we are getting farther from both every day. The Government revenues for the first quarter of the present fiscal year—July to September—will amount to \$1,600,000,000, which is close to the highest point on record, but the deficit for this period will be more than \$200,000,000, which means approximately a billion-dollar deficit for the year. While revenues have increased, all Government departments are spending more money than before. The Treasury blandly ignores the required debt retirement payments and the President sponsors legislation which, in addition to further

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Sunheat Furnace Oil

SOTTUNG

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BEER and EATS

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worn and frowning or
fresh and smiling?

Shopping around wears you down, for lug-
ging cumbersome bundles is not a woman's
work. Let Unity-Frankford Stores save you
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You'll be less tired—you'll
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smile when he comes home
in the evening. You'll find
you have time to do those
little extra things you've
been putting off . . . and
with it all you'll spend
no more money — we
guarantee.

LOOK THESE OVER!

FRANKFORD BUCKWHEAT OR
Pancake Flour 2 PKGS. 13c

FRANKFORD Maple AND Cane Syrup 1/2 PT JUG 9c PINT JUG 15c

UNITY FANCY Bartlett Pears .. TALL CAN 14c JUMBO CAN 22c

UNITY-FRANKFORD AND FRANKFORD ASSOCIATION STORES

unsettling of business, expands the size and cost of the jobholders' machine and enlarges appropriations.

IN ADDITION, there hangs now over the business world the threat of still further taxes and the proposed enactment of a wage-and-hour-control bill which would give to the Government more power to regulate business than the NRA and in a more offensive way. In face of these facts, Mr. Morgenthau bleats about economy, Mr. Eccles futilely repeats his forgotten words about retrenchment and Mr. Roosevelt, as reported by the Associated Press in a "by-the-way" fashion, says the budget will be balanced in 1939, which statement is as solemnly printed and as solemnly swallowed as though he had not been making similar statements at regular intervals since the fall of 1932, when he was denouncing the Hoover Administration for exposing us to the danger of continued deficits.

AS SENATOR BYRD says, on this subject the Roosevelt record is one of conversation and not action, and the time has come to stop talking and do something. No calm person can consider the present Federal fiscal situation and not be apprehensive as to what would occur if, as may easily happen, a slump in

business this year or next should sharply reduce the present great revenues. In the light of these things it is not surprising that fear of the future should return. In their light, it becomes ridiculous to call the present feeling of business men and the present slackening in great industries "psychological." At any rate, it might help change their "psychology" if instead of swinging across the continent to demonstrate his popularity with the people and escape certain political embarrassments, the President should return to his job and devote his energies to relieving apprehension and banishing fear.

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Get the jump on higher
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G-E Triple-Thrift Refrigerator
now. This first choice of over
2,000,000 homes costs less
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ways . . . on price, on operating
cost, and on upkeep.**

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Pick up your phone, call Bristol 846, and tell your story to the Ad Taker. She will write your ad for you on the spot. With short, easy-to-understand words she will save you money and get you more results from your ad. She will read your ad back to you over the phone for your O.K. Not a chance of a thing going wrong.

USE COURIER WANT ADS

MUHLENBERG COLLEGE TO INAUGURATE PRESIDENT

Place of Small Liberal Arts College To Be Emphasized At Programs

ON OCTOBER 1 AND 2

ALLEGTON, Sept. 30—The place of the small liberal arts college in American education will be emphasized at academic programs here the week-end of October 1 and 2 when Dr. Levering Tyson is inaugurated as president of Muhlenberg College, succeeding the late Dr. John A. W. Haas.

Dr. Frederick P. Keppel, president of the Carnegie Corporation, and Dr. E. P. Pfatteicher, president of the Lutheran ministerium of Pennsylvania, will be the speakers at the inaugural program in the college chapel Saturday at 10 a.m. when Dr. Tyson will outline the program of his administration.

At the symposium Friday night leaders of nine professions will point to those things their respective callings expect of the small liberal arts colleges.

The speakers will include Dr. John Ward Studebaker, United States Commissioner of Education; Dr. Meta Glass, president of Sweet Briar college and sister of Carter Glass; Dr. F. H. Knobel, president of the United Lutheran Church in America; H. V. Kaltenborn, famed editor and radio newsman; Dr. George P. Muller, professor of surgery at Jefferson Medical College; Dr. C. C. Williams, president of Lehigh University; Dr. Luther A. Harr, state secretary of banking and former University of Pennsylvania professor; Judge James F. Henninger

Muhlenberg President



DR. LEVERING TYSON

Who on October 1st will be inaugurated as president of Muhlenberg College, succeeding the late Dr. John A. W. Haas.

and Congressman Oliver W. Frey, Al-

representatives of more than 150 colleges and learned societies will be guests of the college. The committee on measurements and guidance of the American Council of Education will meet here with the officers of the council October 2.

Dr. Tyson comes to Muhlenberg from his post as director of the National Advisory Committee on Radio in Education. For almost 20 years he was identified with Columbia university and organized and headed the college he now heads was founded by the Lutheran Ministerium of Pennsyl-

vania in 1867 as a liberal arts educational institution for young men.

SERVING OF TARTICES WITH MEAT GAINS FAVOR

The serving of frozen ices with the meat course is becoming increasingly popular. First started in some of the smart hotels, the vogue quickly was adopted by hostesses who appreciate the importance of appetizing novelties.

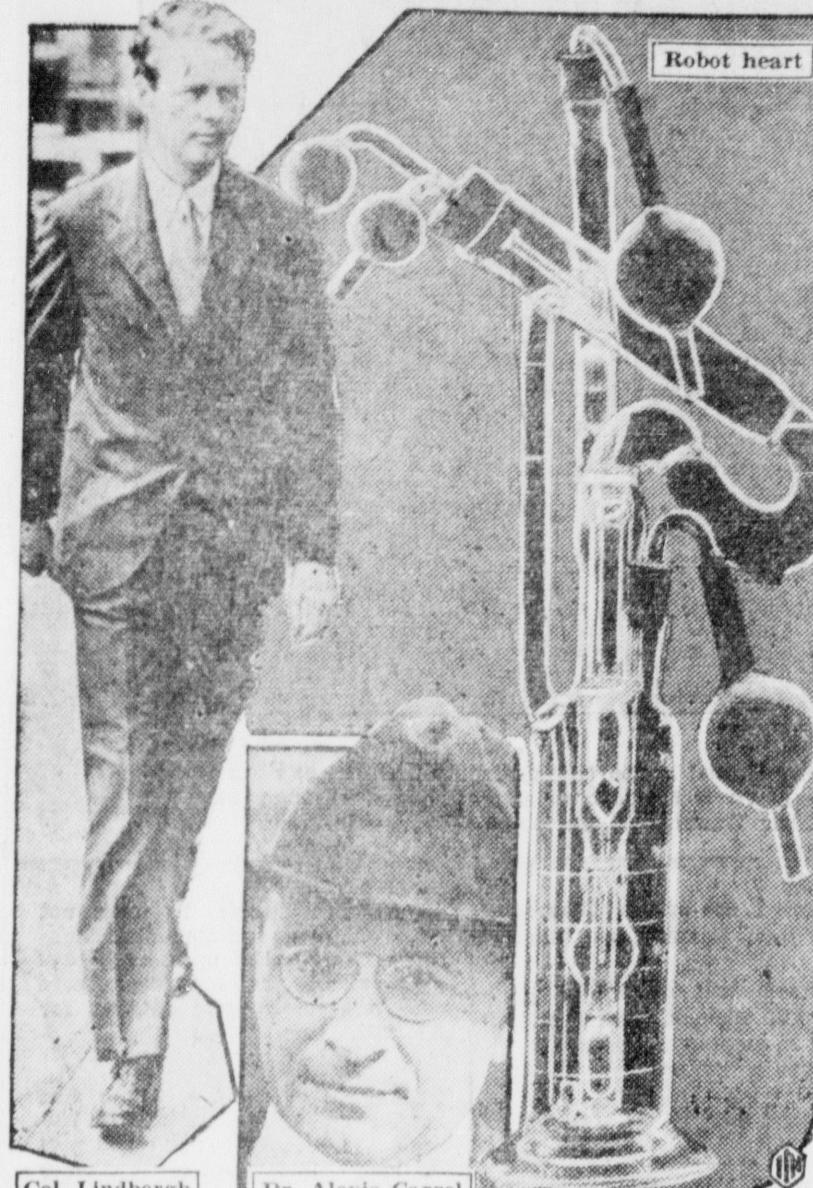
Regardless of the season, whether it be winter or summer a tart ice will snap up the meat course and lend savor to the entire meal. Use of the mechanical icebox and the many excellent prepared fruit juices on the market simplifies the preparation of this side dish.

Aspic jelly long has been a favorite in salads and now the idea has graduated into frozen tomato juice. Flavor the clear, unseasoned tomato juice with a generous amount of lemon or lime, or add a few drops of onion juice. This is ideal with roast beef.

Of course, mint ice long has been a favorite with lamb, even as mint jelly and mint sauce. Now the restaurants have discovered that it pairs equally well with roast or baked ham. Another idea suggested for the baked ham is frozen grape juice, which may be poured into a freezing tray and frozen "as is," unless a few drops of lemon are liked.

Pork, always a substantial and rather rich dish, should be supplemented with a tart ice. Lemon ice will work appetizing wonders with roast pork. Frozen grapefruit juice, combined with some orange juice to avoid over-tartness, is another idea. Stuffed, baked pork chops, served with such an ice, may solve a September dinner problem for the hostess in search of a tempting yet substantial meal. Scalloped potatoes would fit in with this combination.

Lindbergh Through as Aviator?



Col. Lindbergh

Dr. Alexis Carrel

Possibility that Col. Charles A. Lindbergh, intrepid globe-girdling aviator, will retire from the skies and devote all his attention to medical research is seen in the rumor that he will soon take up residence near the laboratory of his scientific colleague, Dr. Alexis Carrel, on a Breton island. Famed for his air exploits, Lindbergh has attracted attention of the medical fraternity for the mechanical heart which he and Dr. Carrel perfected. A self-imposed exile from the United States, Lindbergh may soon live on a small island off the coast of France.

HELPFUL HINTS

Warehouses Bulge With Frozen Foods

The rising trend in demands for frozen vegetables is reflected in the current report of the Bureau of Food Control of the New York State Department of Agriculture and Markets.

Frozen peas seem to be heading the popularity list, the supply increasing from 375,768 pounds on August 1, 1936 to 1,070,310 pounds on August 1 of this year.

Other frozen vegetables held in cold storage houses of New York State jumped from 10,692 pounds a year ago to 2,688,586 pounds on August 1.

The bumper 1937 cherry crop is reflected in the amazing increase in cold pack cherries held in storage. The jump was from 10,276,509 pounds on August 1, 1936 to 14,264,606 pounds in one year. However, the first of July saw only 2,078,168 pounds of cold pack cherries held in storage.

Mashed, hashed, French fried, plain boiled or scalloped? The average American consumes about 125 pounds of potatoes a year—unless he (or she) is on a very strict diet.

Use some of that "left-over" pre-

served ginger to snap up your stewed pears, baked pears, or the fruit that is canned. Stick cinnamon, one or two cloves, lemon juice or rind also will snap up this rather bland fruit.

Courier Classified Ads bring results



KEEP YOUR EYE ON THE SHOPPERS GUIDE

PHILA. EXPRESS DAILY TRIPS

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JOHNS-MANVILLE PRODUCTS
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Made fresh daily on premises

ALL FLAVORS
For your Party or Social
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and CHARLIE SCHMIDT

Real Estate for Rent

Houses for Rent

HOUSE—510 Jefferson Ave. 7 rms. and bath. All conven. Good condition. Rent \$25. Apply 229 Jefferson Ave.

TWO VERY DESIRABLE—Well located dwellings, 6 rms. & bath, heat, all conv., garage. Rent \$35.00 for one, \$40 for the other. Possession Oct. 1. Francis J. Byers, 409 Radcliffe St.

Real Estate for Sale

Farms and Land for Sale

THIRTY ACRES—On hard road; 1½ miles from Bristol, no buildings. This is closed bank real estate and is offered for quick sale at \$1800. Hugh B. Eastburn, agent, 118 Mill St.

Houses for Sale

703 PINE ST.—Semi-detached, 8 rms. & bath. Hot water heat. Excel. cond. \$2200. Phone 2273.

DO YOU RENT—Must you move? 343 Penn St.; 621 Spruce St.; 158 Buckley St.; 317 Lincoln Ave.; 305 Lincoln Ave., Croydon; two properties at Fergusonville; one property at Maple Shade; one property at Cornwells Hts. For a short time only, any of the above may be bought on very easy terms within the reach of most tenants. Horace N. Davis, 205 Radcliffe St., Bristol.

Legal

ESTATE NOTICE

Estate of Umile Mauro, late of the borough of Morrisville, Pa., deceased.

Letters of administration having been granted to the undersigned, all persons indebted to said estate are notified to make settlement, and all having legal claims against same are requested to present them promptly in proper form for settlement to

MICHELE MACCHIAROLI,

Administrator, Phila. Savings Fund Bldg., 12th and Market Sts., Phila., Pa.

JOHN LESLIE KILCOYNE,

505 Bath St., Bristol, Attorney.

8-26-67ow

Sheriff's Sale of Real Estate

Business Services Offered

HAIR CUTTING AND SHAVING—

Children's work. John Allen, 309 Washington St.

BEGINNING SEPT. 30—We will operate our cider mill for anyone bringing apples on Thursdays. Heavener's Cider Press, Fallsington.

Building and Contracting

ELECTRICAL WORK—Motors and lighting, ranges, heaters. George P. Bally, Bath Rd., Bristol, dial 7125.

Painting, Papering, Decorating

PAPERHANGING—Work guar. Reas. Anthony Dorsey, 346 Dorrance St.

Employment

Help Wanted—Female

ELDERLY WOMAN—To help with gen. housework & little cooking. Sleep in. Call 2943.

Help Wanted—Male

HANDY MAN—Around chicken houses. Ph. Lans 31-J-5 or Inq. Queen Inn, Lincoln Highway, near Oxford Val.

SALESMAN—To cover schools in eastern Penna. Car essential. Experienced. Checker Stores, 227 Mill St.

WANTED—Names men under 26 who are willing to work for \$75 a month while training to become aviators or ground mechanics. One year's training given by U. S. Air Corps. Cost absolutely nothing. Flying Intelligence Service, Box 522, Milwaukee, Wisconsin.

Solicitors, Canvassers, Agents

Livestock

Dogs, Cats, Other Pets

ENGLISH SETTERS—6 mos. old.

Happy Valley strain. A. K. C. reg.

Stud service. Reas. Jos. Crawford, Penna. Ave., Croydon.

TOY FOX TERRIER PUPPIES—Horace C. Prickett, Hulmeville. Phone 732-W.

Poultry and Supplies

PULLETS—80 extra large Leghorns.

Now laying. Apply to farmer at Martin Farm, Newportville.

MERCHANDISE

Articles for Sale

LADIES' BIK. cloth winter coat, Hudson seal collar, almost new, size 44.

Mrs. R. Quinn, P. O. Mill Le, Tully, N. J.

KITCHEN SINK—Roll rim. Complete with trap, mixing faucet & drain board. 1518 Trenton ave.

Fuel, Feed, Fertilizers

PEA COAL—\$7.50; buckwheat, \$6.50;

chestnut and stove, \$5.50. Sam Robins. Call 7121.

Household Goods

ELECTRIC STOVE—Westinghouse, Sr. model, 4 units. Reas. Call at 1909 Wilson avenue.

RUGS—9x12 and smaller sizes. Will sacrifice. Write Box 492, Courier Office.

FOUR ROOMS OF FURNITURE—\$75.

Can be seen. Call Bristol 7538 for appointment.

PIANO—And other household furnishings. Apply 232 Roosevelt St. before Friday.

Specials at the Stores

CORN BEEF—18c up; hamburg, 18c;

scrapple, 13c; sausage, 29c; 3 lb.

meat loaf, seasoned, 65c. John Smith, 113 Pond St.

Classified Advertising Department

Announcements

Deaths

Cards of Thanks

WE WISH TO THANK—All those who sent flowers or assisted in any way during our recent bereavement.

MRS. GEORGE SHULTZ AND DAUGHTERS

In Memoriam

BLOCKER—In memory of our dear son and brother, Fred Blocker, who passed away Sept. 30, 1936, at Edington, Pa.

Loving and kind in all his ways, upright and true to the end of his days. Sincere and true in his heart and mind. Beautiful memories he left behind.

MOTHER, SISTERS & BROTHERS

Funeral Directors

UNDERTAKER—William L. Murphy, Estate, 216 Jefferson Avenue, Bristol, Penna. phone 2417.

Strayed, Lost, Found

LOST—Brown purse, initialed J. E. B., Monday night in St. James's Parish House. Reward. Phone 2228.

Automotive

Auto Accessories, Tires, Parts

ARMATURES—Standard Auto Parts, 513 Bath St., Bristol, phone 9945.

Business Service

Business Services Offered

HAIR CUTTING AND SHAVING—

Children's work. John Allen, 309 Washington St.

BEGINNING SEPT. 30—We will operate our cider mill for anyone bringing apples

In a Personal Way

INTERESTING bits of news mainly about people you know. A chronicle of the activities of the people of Bristol; their goings and comings. ■ ■ ■

Events for Tonight

Peach social in St. Paul's Chapel, Edgeley, benefit of Ladies' Guild.

FOLKS LEAVE TOWN

Miss Katharine McNamara, 621 Beaver street, spent Wednesday in Collingswood, N. J., visiting Mr. and Mrs. James Mullen.

Mrs. Frances Jeffries and sons Arthur and Edward, Bath street, and Mrs. Ellen Cunningham, Mulberry and Wood streets, enjoyed a trip to Asbury Park, N. J., Sunday.

The Misses Elva Haines, Locust street, Mary Taylor, Bristol Pike, Mrs. James Harris and Miss Dorothy Schaum, Croydon, enjoyed a theatre party in Philadelphia, Saturday.

Mr. and Mrs. Joseph Singer, Mill street, spent Sunday in Atlantic City, N. J.

Daniel Halpin, Hayes street, spent the week-end with Mr. and Mrs. John Bingham, Wissinoming.

MRS. HUGHES ILL

Mrs. James Hughes, Swain street, is confined to her home by illness.

GUESTS ENTERTAINED

Mrs. Blanche Washburn, Radcliffe street, has as her guest, Mrs. Herbert Dykeman, Boston, Mass.

The Misses Wanda and Dorothy Daniels, Frankford, were Sunday dinner guests of Mrs. Flora Bilger, Market street. On Sunday afternoon, Mrs. Bilger and her guests, Mr. and Mrs. Elwood Bilger, John Peters and Joseph Ellis, Market street, visited Mr. and Mrs. Julius Meltzer, Mt. Holly, N. J.

Miss Laura Cameron, Newportville, was a Monday overnight guest at the home of Mr. and Mrs. William Wright, Lafayette street.

Edward McElroy, Jersey City, N. J., week-ended with his grandmother, Mrs. Ellen Gallagher, Pine street.

Bernard McDermott, Abington, was a Sunday guest of Mr. and Mrs. A. Lippincott, Linden street.

Mr. and Mrs. S. C. Uchaez, West Orange, N. J., and Mr. and Mrs. Delmar Ostermeier, Springfield, Ill., were Saturday guests of Mrs. Charles H. Peet, 252 West Circle.

Mr. and Mrs. Ralph Powell and children Fred and Burton, New Britain, Conn., spent the week-end with Mrs. Powell's parents, Dr. and Mrs. J. Fred Wagner, Pine Grove. Fred and Burton are remaining at the Wagner home for a visit.

Mr. and Mrs. William Atkinson and Mr. and Mrs. Howard Murray, Germantown, spent Sunday with Mr. and Mrs. Joseph Whyatt, 2324 Wilson avenue.

Mrs. Sara Heitmuller, Philadelphia, was a Sunday guest of her niece, Miss Adelia Wright, Wood and Mulberry streets.

Mr. and Mrs. Bruce Vasey, Lumberville, spent Monday with Mr. and Mrs. George Vasey, Wood street.

GRAHAMS ENTERTAIN

Mr. and Mrs. Krine Morekirk, Hawthorne, N. J., were Sunday overnight guests of Mr. and Mrs. John Graham, 615 Beaver street.

TRENTONIANS HERE

Mrs. Anna Rue, Mrs. Clifford Rue and Walter Rue, Trenton, N. J., were Tuesday guests of Mrs. Harry Headley, Wood and Washington streets.

TO OPEN OFFICE

On October 15th, Dr. John E. Barrett, 605 Beaver street, will open his office at 635 Summer avenue, corner

TIMELY RECIPES
You Will Want to Try!

Hot Breads For These Cool Days

Brisk Fall days not only better appetites, but they stimulate energy and encourage experiments with new recipes. There is nothing like homemade hot bread on a cool night.

These "Butter Horns," which come from the recipe book of an experienced cook will dress up an ordinary family dinner, or a company luncheon with equal distinction. And they have the added recommendation of being easy to make.

EXCELLENT QUALITY MEATS

Fancy Meats of Outstanding Quality.

Also a complete line of Choice Fruits and Vegetables.

Fresh-Killed ROASTING CHICKENS lb 38c

Home-Dressed Chickens—Weighing About 5 Lbs.

LEGS OF GENUINE SPRING LAMB lb 35c

Cut from Home-Dressed Lamb—A Delicious Roast

Boneless Freshly-Ground

Chuck Roast lb 33c

Hamburger lb 32c

Elliott's Country

Sausage lb 38c

Scrappe lb 15c

Elliott's Country

FANCY, FRESH COUNTRY EGGS doz 38c

Campbell's Tomato Soup can 7c

P. & G. Soap 5 for 19c

BOSCO (chocolate Malt-Flavored Syrup) Ige jar 33c

1 LARGE CAN SEALECT MILK FREE

Fancy Yellow WAX BEANS 2 lb 25c

California CARROTS bn 10c

Fancy, Fresh California GREEN PEAS 2 lb 29c

Full-Podded—Tender—Delicious

Fancy Bartlett PEARS doz 39c

Fancy Sweet PLUMS 2 doz 25c

HONEY DEW MELONS each 19c

Medium Size—Vine Ripened—Delicious Flavor

JAMES V. LAWLER 527

BATH ST.

The House of Excellence in Bristol

In Court Fight

school or home. Spread with plain cream or cottage cheese, or add a few chopped nuts or dates.

Chicken Souffle

This delicious recipe comes from an expert cook:

Two cups rich white sauce; two cups cooked chicken; chopped fine; two egg yolks; one teaspoon finely-chopped parsley; one-eighth teaspoon pepper; one teaspoon salt; few drops onion juice; dash cayenne; one-half teaspoon celery salt; few drops Worcestershire sauce; two egg whites, beaten stiff.

Beat egg yolks and add to white sauce. Add chicken, parsley and seasonings. Fold in stiffly-beaten egg whites. Pour into buttered custard cups. Set in pan of water and bake at 350 degrees F. for 35 minutes. Unmold on platter and garnish. May be served with mushroom sauce.

These individual molds are a good choice for a luncheon, as they facilitate serving for the hostess who is her own maid.

Nellie's Simple Fruit Cake

From the same cook's notebook comes this exceptionally good fruit cake:

One-half cup shortening, creamed with one cup sugar and two beaten eggs; one-half cup buttermilk; one-half cup jam; one-half cup chopped nut meats; one-half cup candied fruit; one and one-half cups flour; one-half teaspoon soda; one-half teaspoon cinnamon; one-half teaspoon cloves; one-half teaspoon allspice; one-half teaspoon salt. All seasonings and soda being combined and sifted with flour.

Bake slowly in a loaf pan in a moderate oven for at least one hour. The top may be garnished with candied cherries, or with almonds.

Beet Greens Soup

One pound greens; one cup sour cream; one-half cup shortening; one teaspoon salt. Mix thoroughly. Then dissolve two fresh yeast cakes in two tablespoons warm water. Add one-half teaspoon sugar and let stand 45 minutes in a warm place. Let the first ingredients cool and combine with dissolved yeast cakes. Then add three well-beaten eggs and five cups flour. Let raise until light.

Divide into six parts. Roll out each part about the size of a pie shell. Then cut into pieces as for pie. Butter each individual section with melted butter. Roll from the big end to the little, so that horns are formed. Bake on lightly greased sheet until golden brown, usually about 25 to 30 minutes.

Graham Bread

Two cups graham flour; two cups wheat flour; two teaspoons soda; one cup sugar; one teaspoon salt; two tablespoons melted butter or other pure shortening; two cups sour milk.

This recipe comes from the same source as the Butter Horns. Mix ingredients thoroughly and pour into greased and floured bread pan. Bake slowly in a moderate oven 50 minutes to one hour. This bread is nourishing to use for the children's lunch at

one table spoon butter may be added at the last moment. Chill and serve with a few tablespoons of sour cream in each cup. Sliced hard-boiled eggs may be added for garnish. Any greens.

Bake slowly in a loaf pan in a moderate oven for at least one hour. The top may be garnished with candied cherries, or with almonds.

Divide into six parts. Roll out each part about the size of a pie shell. Then cut into pieces as for pie. Butter each individual section with melted butter. Roll from the big end to the little, so that horns are formed. Bake on lightly greased sheet until golden brown, usually about 25 to 30 minutes.

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PATTERSON PINNED TO MAT BY BILL SLEDGE

AMOCO BOWLERS KEEP IN LEAGUE LEADERSHIP

TRENTON, N. J., Sept. 30.—Jake Patterson, of Syracuse, won the feature bout at the Arena last night when he pinned Bill Sledge, of Texas, for the deciding fall in the resumption of a grudge match that ended last week in a draw.

Sledge brought a dropkick into play in winning the first fall after 22 minutes. Bill had the burly Patterson at his mercy throughout the better part of the elapsed time, as he applied an armlock with telling effect. Patterson meanwhile, resorted to hair-pulling 437 for Badenhausen.

Patterson gained the second fall by knocking Sledge to the canvas with a potent forearm. The blow flattened Bill on the mat, whereupon Jake pounced on his adversary to gain the fall after 13 minutes had elapsed.

The third fall, which Patterson won, was anything but pleasing to the fans, the majority of whom were pulling for the Texan. Patterson knocked the referee from the ring, and while the latter was attempting to clamber into the squared circle Jake was on the canvas. However, Patterson managed to roll over and pin Sledge's shoulders to the canvas just when the referee re-entered the ring. Patterson was awarded the fall, much to the disgust of numerous ringsiders.

The second bout, a merry tussle between Bobby Roberts and Sammy Menacher, ended in a draw after 30 minutes had elapsed. The contestants staged one of the best bouts seen here in some time. The semi-windup went to Abe Coleman, sawed-off Hebrew wrestler. He flattened Leo Hyatt to the canvas with his famous drop-kick. George Kondylas won the opener from Stanley Wyckoff after 16 minutes had expired.

BOYS LIKE COOKING

WESTFIELD, Mass.—(INS)—Women may hate cooking, but boys like it. Evidence of this fact was given at the Westfield high school with the announcement the senior boys' cooking class had increased ten times in a single year. Last year there were only two boys in the class, but the first semester this year finds 21 boys learning the art of cooking.

Courier Classified Ads being read and costs very little

NATIONAL LEAGUE

| AMOCO | | | |
|-------------------|------|------|----------|
| M. Capriotti | 125 | | |
| Adam | 183 | 157 | 340 |
| H. Capriotti | 145 | 134 | 158-437 |
| S. Ciotto | 177 | 137 | 175-489 |
| B. Nonini | 112 | 112 | |
| A. Sabatini | 141 | 122 | 263 |
| G. Nonini | 152 | 144 | 138-434 |
| Yale | 215 | 145 | 185-545 |
| | 872 | 717 | 781 2370 |
| SPENCER FURN. CO. | | | |
| E. Spencer | 107 | 116 | 159-382 |
| Buss | 153 | 177 | 142-472 |
| Shire | 190 | 135 | 140-465 |
| Magill | 148 | 146 | 181-475 |
| W. Spencer | 178 | 115 | 164-457 |
| Morris | 178 | 139 | 157-474 |
| | 694 | 755 | 768 2219 |
| NATIONAL LEAGUE | | | |
| Lefferts | *102 | 164 | 142-408 |
| Eagan | 125 | *110 | 126-361 |
| Gilbert | 134 | 136 | 161-431 |
| Moore | 154 | 159 | 163-476 |
| Schreiber | 153 | 150 | 160-463 |
| Hattenfield | 128 | 146 | 142-416 |
| | 689 | 677 | 688 2054 |
| NATIONAL LEAGUE | | | |
| Badenhausen | 130 | 167 | 132-429 |
| States | 91 | 128 | 103-322 |
| Leary | 131 | 141 | 100-372 |
| | 586 | 691 | 757 2034 |

| SAVARESE | | | |
|----------|------|-----|----------|
| S. Rice | *120 | 136 | 135-391 |
| Carfagno | 122 | *92 | *102-316 |
| N. Rice | 158 | 141 | 136-435 |
| Reed | 124 | 108 | 141-373 |
| Roth | 161 | 131 | 145-437 |
| Fraser | 124 | 161 | 131-416 |
| | 689 | 677 | 688 2054 |

| NATIONAL LEAGUE | | | |
|-----------------|-----|-----|----------|
| Badenhausen | 130 | 167 | 132-429 |
| States | 91 | 128 | 103-322 |
| Leary | 131 | 141 | 100-372 |
| | 586 | 691 | 757 2034 |

CROYDON

| METELAN, Carnegie Tech | | | |
|------------------------|------|-----|----------|
| S. Rice | *120 | 136 | 135-391 |
| Carfagno | 122 | *92 | *102-316 |
| N. Rice | 158 | 141 | 136-435 |
| Reed | 124 | 108 | 141-373 |
| Roth | 161 | 131 | 145-437 |
| Fraser | 124 | 161 | 131-416 |
| | 689 | 677 | 688 2054 |

O'CONNELL, N.Y.U.

WALSH GIVES VIEWS ON PENNANT CONTENDERS

In Violet-Skibo Tilt



than 30 points; DiMaggio, off more than 20 points, but still the guy who keeps the club rolling; Selkirk, off approximately 25 points; Henrich, off 8 points; Dickey, up 15 points; Rolfe, about even; Powell, off 17 points; Hoag, up approximately 35 points; Crosetti, off 15 points; Lazzeri, about even, but away down below .250, at that.

Giants—Bartell, about even; Whitehead, up 17 points; McCarthy, up 28 points; Moore, off 7 points; Ripple, up 5 points; Leslie, off 22 points; Danning, up 56 points; Ott, up 35 points; Mancuso, about even; Berger, about even; Leiber (unavailable until recent weeks), hitting .277, but with a lot of drive.

Pitchers: Yankees—Gomez, won eight of his last nine; Pearson, won two of his last five; Murphy, won one of his last three; Ruffing, won four, lost four; Malone won none, lost two; Hadley, won five of last seven; Andrews, won three of last four.

Giants—Schumacher, won four of last five; Melton, won seven of last ten; Gumbert, won six of last eight; Hubbell, won five of last seven; Coffman, won five of last six; Castleman, won one, lost one; Smith, won one, lost one.

"Hot" clubs that seem worth referring to in this connection are the White Sox (1930); the Braves (1914); the 1921 Giants, after being 7½ games in second place on September 10; the 1928 Yankees (when it looked like the old boys were licked in early September); the 1931 Cardinals (when Pep-

per Martin ran amuck); the Giants (1933); and the 1934 Cardinals (they came from 7 games back on September 1).

Of course, I can't say that the DiMaggio was entirely frigid yesterday with his double, triple and forty-fifth home run in the opening game yesterday, nor was Ruffing with his two-hitter. Nor, for that matter, Pearson, with his 2-1 defeat in the second game. So—what?

So, frankly, at this stage of the game, I'm not answering questions. I'm asking them.

Japan Virtually Rejects American Bombing Protest

Continued From Page One

the United States and other governments, Japan asserted flatly today in a formal reply to the note recently dispatched to Tokyo by American Secretary of State Cordell Hull.

The American note protested against bombing of open Chinese towns and the killing of non-combatants as "contrary to humanity." Japan retorted that aerial attacks against Nanking are "unavoidable."

The Japanese note was handed to United States Ambassador Joseph C. Grew and to the French envoy. A similar memorandum was delivered verbally to British Ambassador Sir Robert Craigie.

The Japanese reply, which amounted to a virtual rejection of the pro-

test dispatch by Hull, was briefly worded and almost curt in tone. Reference of Japan to change her course in China was its principal theme.

This answer was expected in diplomatic circles because of the fact the American and other notes to Tokyo had utterly failed to induce Japan to halt her bombings of open towns in China. The day after Hull's note was dispatched Japan rained death and destruction on Canton, killing and wounding thousands of Chinese civilians.

The note also rejected the American claim holding Japan responsible for American property damages resulting from Japanese raids.

BENSALEM TOWNSHIP

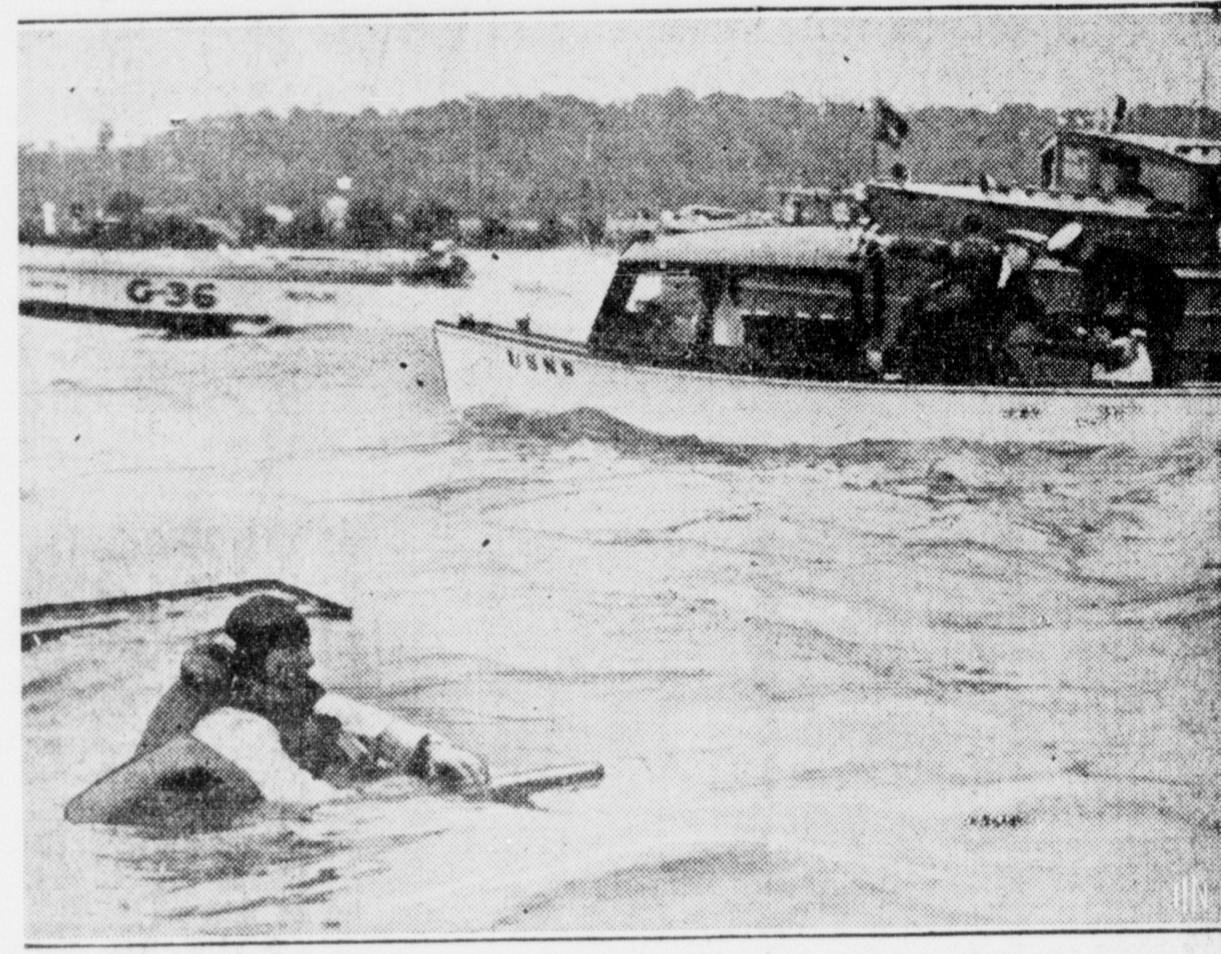
Among the teachers in the Bensalem school system who plan to attend institutions of higher learning for advanced degree credits are: Miss Alma J. Klink, Miss Jane M. Kohler, Miss Catharine Fitzgerald, and Axel Klein-

sorg. Walter Colville, Bridgewater, has accepted a position with Wilson Distillery Co., Bristol.

Jack Mortimer, Eddington, has returned from a business trip to Harrisburg.

If you want to buy or sell real estate try a Courier classified advertisement.

Spill Eliminates Speed Boat Record Breaker



After shattering all previous records for the event in first heat of the President's Cup speed boat races at Washington, D. C., the 'Juno' came to grief throwing pilot Jack Rutherford, of Port Washington, L. I., and mechanic Lynch into the water. Rutherford is pictured hanging onto the wreckage of his craft, a converted torpedo boat originally built for the Chinese navy. Lynch is in the rescue boat.

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| All for 23c | |
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| Fresh Shipment of SCHRAFFT'S Chocolates | |
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| 50 OLD GOLD | |
| Tax Paid 29c | |

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| 25c Dozen SEIDLITZ POWDERS | 12c |
| 75c BOUDOIR NOXZEMA | 42c |
| 50c ASPIRIN, 5 grain, 100 in bottle | 17c |
| 50c Dr. Hyman | |
| CLEEN-O-DENT, False Teeth Powder | 39c |
| 75c A.D.S. COD LIVER OIL | pint 39c |

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| Rump Roast Veal | 27c lb |
| Rib Lamb Chops | 35c lb |
| Rib Veal Chops | 35c lb |
| Fancy GRAPEFRUIT | 5c each |
| Jelly Balls | 2 for 19c |
| Fancy ORANGES | 29c doz |